

## Shortbread Cookie

*Classic shortbread cookie from Scotland-- Crumbly that melts in the mouth. Easy to store in a cookie jar and it freezes well too. We challenge Walkers by presenting you the recipe below:*

### Material:

**Butter** (soften to room temperature): 150g

**Powdered Sugar:** 50g

**Salt:** 2g

**Vanilla extract:** 5g (optional)

**Flour:** 200g

**Baking Powder:** 5g

**Corn Starch:** 50g (Or Corn Starch 35g + Milk Powder 15g if you prefer extra creamy)



### Steps:

1. Sifting sugar powder into the soften butter and add salt. Mix roughly with the scrapper.
2. Add vanilla extract if wanted.
3. Stir butter to white using a whisk
4. Sifting powder to the butter bowl and use scraper to mix them well.
5. Put the dough into fridge for 30 minutes (Freezer). This will make the dough easier to cut and shape before baking. Note the dough needs to be wrapped up so it won' t get dry.
6. Put the dough into your mold for shaping or flatten it and do pre-cut. You will not be able to cut it after baking without breaking it to pieces.
7. Add other ingredients if wanted such as jam, chocolate, nuts, etc.
8. Preheat the oven to 350 °F and bake for 30 minutes.
9. Let it cools off completely before taking out the mold or do final cuts. After cooling off, you could choose to bake it again for 5 minutes to get a cooked edge.